U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIE	W DATE	ESTABLISHMENT NO. AND NA	AME		CITY Montes	Att.
FOREIGN PLANT REVIEW FORM		ary 28, 2002	Frigorifico Montes Presil	Est 701		COUNTRY Uruguay	
NAME OF REVIEWER Dt. M. Douglas Parks	1	OF FORE	LIGN OFFICIAL sch			reptable/	Ceptable
CODES (Give an appropriate code for each $A = Acceptable$ $M = Margin$			f below) U = Unacceptable	N =	Not Reviewed	O = Does not a	арріу
1. CONTAMINATION CONTROL		Cross o	contamination prevention	28 A	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materi	als	56 A
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory confir	mation	57 A
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label clair	ms	59 A
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROG	RAM	Inspector monito	ring	60 A
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing sched	dules	61 A
Establishments separation	06 A	Preope	rational sanitation	34 A	Processing equip	ment	62 A
Pestno evidence	07 A	Operat	ional sanitation	35 A	Processing recor	ds	63 A
Pest control program	08 A	Waste	disposal	36 A	Empty can inspe	ction	64 A
Pest control monitoring	09 A		2. DISEASE CONTROL	<u></u>	Filling procedure	S	65 A
Temperature control	10 A	Anima	lidentification	37 A	Container closure	e exam	66 A
Lighting	11 _A	Antem	ortem inspec. procedures	38 A	Interim container	r handling	67 A
Operations work space	12 A	Antem	ortem dispositions	39 A	Post-processing	handling	68 A
Inspector work space	13 A	Humai	ne Slaughter	40 A	Incubation proce	dures	69 A
Ventilation	14 A	Postm	ortem inspec. procedures	41 A	Process. defect	actions plant	t 70 A
Facilities approval	15 A	Postm	ortem dispositions	42 A	Processing conti	rol inspection	n 71 A
Equipment approval	16 A	Conde	emned product control	43 A	5. COMPLIANCE/	ECON. FRAUD CONT	rol
(b) CONDITION OF FACILITIES EQUIPME	ENT	Restri	cted product control	44 A	Export product is	dentification	72 A
Over-product ceilings	17 A	Return	ned and rework product	45 A	Inspector verific	ation	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificat	es	74 A
Product contact equipment	19 A	Resid	ue program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Samp	ling procedures	47 A	Inspection super	rvision	76 A
Dry storage areas	21 A	Resid	ue reporting procedures	48 A	Control of secur	ity items	77 A
Antemortem facilities	22 A		oval of chemicals, etc.	49 A	Shipment securi	ty	78 A
Welfare facilities	23 A	Stora	ge and use of chemicals	50 A	Species verifica	tion	79 A
Outside premises	24 A	1	4. PROCESSED PRODUCT CONTR	OL	"Equal to" statu	ıs	80 A
(c) PRODUCT PROTECTION & HANDLE	ING	Pre-b	oning trim	51 A	Imports		81 A
Personal dress and habits	25 A	Bone	less meat reinspection	52 A			
Personal hygiene practices	26 A	Ingre	dients identification	53 A			
Sanitary dressing procedures	27 A	Conti	rol of restricted ingredients	S 54 A			

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	CITY Montes	
	January 28, 2002	Frigorifico Montes Presil Est 701	COUNTRY Uruguay	
NAME OF REVIEWER Dt. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Ron Deutsch		ceptable/ review Unacceptable	

This plant did not operate on the day of the review (not since April) therefore it was converted to a paper only audit.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIE	W DATE ESTABLISHMENT NO. AND NAME				CITY	
INTERNATIONAL PROGRAMS		ary 24,	Productores Unidos Coop. Ag	raria L	td. est 07	Melo	
FOREIGN PLANT REVIEW FORM		002				Uruguay	
NAME OF REVIEWER Dr. M. Douglas Parks		OF FORE	IGN OFFICIAL zaneo			ceptable/ review Unacce	ptable
CODES (Give an appropriate code for each r A = Acceptable				i	Not Reviewed		
	any Acc	·	U = Unacceptable	N =		O = Does not ap	ριγ
1. CONTAMINATION CONTROL			ontamination prevention	M	Formulations		0
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materi	als	56 A
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confir	mation	57 O
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		58 O
Back siphonage prevention	03 A	Produc	transportation	32 A	Special label clair	ms	59 O
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA	M	Inspector monito		60 A
Sanitizers	05 A	Effectiv	ve maintenance program	33 A	Processing sched	dules	61 O
Establishments separation	06 A	Preope	rational sanitation	34 A	Processing equip	ment	62 A
Pestno evidence	07 A	Operat	onal sanitation	35 A	Processing recor	ds	63 ()
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL	-1	Filling procedures		64 () 65 ()
Temperature control	10 A	Animal identification			Container closure exam		
Lighting	11 A	Antem	ortem inspec. procedures	38 A	Interim container handling		
Operations work space	12 A	Antem	ortem dispositions	39 A	Post-processing handling		
Inspector work space	13 A	Humar	e Slaughter	40 A	Incubation procedures		
Ventilation	14 A	Postm	ortem inspec, procedures	41 A	Process. defect actions plant		
Facilities approval	15 A	Postm	ortem dispositions	42 A	Processing control inspection		
Equipment approval	16 A	Conde	mned product control	43 A	5. COMPLIANCE/E	CON. FRAUD CONTRO)L
(b) CONDITION OF FACILITIES EQUIPMEN		Restric	ted product control	44 A	Export product is	dentification	72 A
Over-product ceilings	17 A	Return	ed and rework product	45 A	Inspector verific	ation	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificate	es	74 A
Product contact equipment	19 A	Residu	e program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Sampl	ing procedures	47 A	Inspection super	vision	76 A
Dry storage areas	21 A	Residu	e reporting procedures	48 A	Control of secur	ity items	77 A
Antemortem facilities	22 A	Appro	val of chemicals, etc.	49 A	Shipment securi	ty	78 A
Welfare facilities	23 A	Storaç	ge and use of chemicals	50 A	Species verifica	tion	79 A
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" statu	S	80 A
(c) PRODUCT PROTECTION & HANDLIN	G	Pre-bo	oning trim	51 A	Imports		81 A
Personal dress and habits	25 A	Bonel	ess meat reinspection	52 A			
Personal hygiene practices	26 A	Ingred	lients identification	53 A			
Sanitary dressing procedures	27 A	Contr	ol of restricted ingredients	54 A			

REVIEW DATE | ESTABLISHMENT NO. AND NAME

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	td aut 07	CITY Melo
	January 24, 2002	Productores Unidos Coop. Agraria I	td. est 07	COUNTRY Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo			ceptable/ Unacceptable

28--A particle of rail grease was found inside packaged product.

SSOP--The procedure was not currently dated.

	05: 45	44 5 4 7 5	COTADUCULATELE NO AND ALL	145		CITY	
'U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		w DATE ary 16,	ESTABLISHMENT NO. AND NA Frigorifico Canelones Est		Canelones		
FOREIGN PLANT REVIEW FORM	2	002			Y	COUNTRY Uruguay	
NAME OF REVIEWER Dr. M. Douglas Parks		OF FORE	eutsch		EVALUATION X Acceptable Re-	ceptable/ review Unacce	ptable
CODES (Give an appropriate code for each $A = Acceptable$ $M = Margin$			d below) U = Unacceptable	N	= Not Reviewed	O = Does not ap	ply
1. CONTAMINATION CONTROL		Cross	contamination prevention	28 U	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	nent Sanitizing	29 A	Packaging materi	als	56 A
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory confi	mation	57 A
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label clai	ms	59 O
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROG	RAM	Inspector monito	oring	60 A
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing schee	dules	61 O
Establishments separation	06 A	Preope	erational sanitation	34 A	Processing equip	oment	62 A
Pestno evidence	07 A	Operat	tional sanitation	35 A	Processing recor	ds	63 A
Pest control program	08 A	Waste	disposal	36 A	Empty can inspe	ction	64 O
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedure	S	65 O
Temperature control	10 A	Anima	l identification	37 A	Container closur	e exam	66 O
Lighting	11 A	Anten	nortem inspec. procedures	38 A	Interim containe	r handling	67 O
Operations work space	12 A	Anten	nortem dispositions	39 A	Post-processing	handling	68 O
Inspector work space	13 A	Huma	ne Slaughter	40 A	Incubation proce	edures	69 O
Ventilation	14 A	Postm	ortem inspec, procedures	41 A	Process. defect	actions plant	70 O
Facilities approval	15 A	Postm	nortem dispositions	42 A	Processing cont	rol inspection	71 O
Equipment approval	16 A	Conde	emned product control	43 A	5. COMPLIANCE/	ECON. FRAUD CONTR	
(b) CONDITION OF FACILITIES EQUIPME	ENT	Restri	cted product control	44 A	Export product	identification	72 A
Over-product ceilings	17 A	Retur	ned and rework product	45 A	Inspector verific	ation	73 A
Over-product equipment	18 U		3. RESIDUE CONTROL		Export certificat	tes	74 A
Product contact equipment	19 M		ue program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Same	oling procedures	47 A	Inspection supe	rvision	76 A
Dry storage areas	21 A	Resid	ue reporting procedures	48 A	Control of secu	rity items	77 A
Antemortem facilities	22 A	Appr	oval of chemicals, etc.	49	Shipment secur	rity	78 A
Welfare facilities	23 A	Stora	age and use of chemicals	50	Species verifica	ition	79 A
Outside premises	24 A		4. PROCESSED PRODUCT CONTR	OL	"Equal to" state	us	80 A
(c) PRODUCT PROTECTION & HANDLE		i	ooning trim	51	Imports		81 A
Personal dress and habits	25 A	Bone	eless meat reinspection	52	\		
Personal hygiene practices	26 A	Ingre	edients identification	53	\		
Sanitary dressing procedures	27 A	Cont	rol of restricted ingredients	S 54	4		

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	CITY Canelones
	January 16, 2002	Frigorifico Canelones Est 08	COUNTRY Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Ronald De		ceptable/ Unacceptable

- 18--Condensate from overhead pipes, that are not cleaned and sanitized daily, was dripping into the trafficway for plastic covered cooked product.
- 18--Heavily beaded condensate on overhead structures above exposed carcasses in the carcass cooler.
- 19--The moving viscera table was not cleaned and sanitized between uses.
- 28--A tube of cooked beef in the cooking rack was touching the floor in the cooking kitchen.
- HACCP--Pre shipment review of HACCP CCPs was not done.
- Salmonella testing--Ground beef is canned and cooked before testing.

U.S. DEPARTMENT OF AGRICULTURE FUOD SAFETY AND INSPECTION SERVICE	REVIEW DATE ESTABLISHMENT NO. AND NAME				CITY		
INTERNATIONAL PROGRAMS		ary 25,	Frigorifico Modelo Es	st 10		Montevideo COUNTRY	
FOREIGN PLANT REVIEW FORM		002				Uruguay	
NAME OF REVIEWER Dr. M. Douglas Parks		of Fore	IGN OFFICIAL lua		_	EVALUATION X Acceptable Acceptable/ Re-review Unacceptable	eptable
CODES (Give an appropriate code for each of A = Acceptable M = Margin			l below) U = Unacceptable	e f		Not Reviewed 0 = Does not a	pply
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	on ²⁸	U	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29	A	Packaging materials	56
Water potability records	01 A	Produc	t handling and storage	30	A	Laboratory confirmation	; ; 57 ()
Chlorination procedures	02 A	Produc	t reconditioning	31	A I	Label approvals	58 1 ()
Back siphonage prevention	03 A	Produc	t transportation	32	Λ	Special label claims	59 - ()
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION P	PROGRAM		Inspector monitoring	60
Sanitizers	05 A	Effectiv	ve maintenance program	m 33	3 A	Processing schedules	61
Establishments separation	06	Preope	rational sanitation	34	ı A	Processing equipment	h2 O
Pestno evidence	07 A	Operat	ional sanitation	35	5 A	Processing records	1 1 C3 O
Pest control program	98 A	Waste	disposal	36 	6 A	Empty can inspection	· · · · · · · · · · · · · · · · · · ·
Pest control monitoring	09 A		2. DISEASE CONTROL			Filling procedures	65
Temperature control	10 A	Animal	identification	3	7 O	Container closure exam	† · · - · · · · · · · · · · · · · · · ·
Lighting	11 A	Antem	ortem inspec, procedu	res 3	6 O	Interim container handling	60
Operations work space	12 A	Antem	ortem dispositions	3:	9 O	Post-processing handling	68 O
Inspector work space	13 A	Humar	ne Slaughter	4	0	Incubation procedures	69 O
Ventilation	14 A	Postm	ortem inspec. procedur	res 4	10	Process. defect actions plant	70 ()
Facilities approval	15 A	Postm	ortem dispositions	4	2 O	Processing control inspection	71 O
Equipment approval	16 A	Conde	mned product control		3 A	5. COMPLIANCE/ECON. FRAUD CONTR	ال NOL
(b) CONDITION OF FACILITIES EQUIPMEN	NT	Restric	eted product control		40	Export product identification	/2 A
Over-product ceilings	17 A	Return	ed and rework product	t 4	15 A	Inspector verification	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL			Export certificates	74 A
Product contact equipment	19 A	Residu	e program compliance	4	16 O	Single standard	75 A
Other product areas (inside)	20 M	Sampl	ing procedures	4	17 O	Inspection supervision	76 A
Dry storage areas	21 A	Resido	e reporting procedures	s 4	18 O	Control of security items	77 A
Antemortem facilities	22 O	Appro	val of chemicals, etc.		49 A	Shipment security	78 A
Welfare facilities	23 A	Storag	ge and use of chemical	s s	50 A	Species verification	79
Outside premises	24 A		4 PROCESSED PRODUCT COR	NTROL		"Equal to" status	8C A
(c) PRODUCT PROTECTION & HANDLIN	IG	Pre-bo	oning trim	- T	5 1 O	Imports	81 O
Personal dress and habits	25 A	Bonel	ess meat reinspection		52 O		
Personal hygiene practices	26 A	Ingred	lients identification	!	53 O		· +
Sanitary dressing procedures	27	Contr	ol of restricted ingredie	ents	54 O		

	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY Montevideo
FOREIGN PLANT REVIEW FORM (reverse)	January 25, 2002	Frigorifico Modelo Est 10	COUNTRY Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Sergio Sal		ceptable/ Unacceptable

- 20--The table used by the inspector to examine exposed product, had residues of previous uses.
- 28--The procedure used for temperture deterimination was not aseptic and was not placed in the thermal ceter of the meat block.
- SSOP--Preventative action was not recorded.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIE	W DATE	ESTABLISHMENT NO. AND NA	ME	CITY	
INTERNATIONAL PROGRAMS	Janu	агу 23,	Frigorifico Tacuarembo E	st 12	Tacuarembo	
FOREIGN PLANT REVIEW FORM		002		01 11	COUNTRY Uruguay	
NAME OF REVIEWER Dr. M. Douglas Parks	1	V			EVALUATION Acceptable Acceptable/ Re-review Unacce	eptable
CODES (Give an appropriate code for each of A = Acceptable M = Margin			below) U = Unacceptable	Not Reviewed 0 = Does not ap		
	any Ac		contamination prevention	28	Formulations	55
1, CONTAMINATION CONTROL				A		. A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product	t handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label claims	59 ()
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGR	RAM	Inspector monitoring	60 A
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing schedules	61
Establishments separation	06 A	Preope	rational sanitation	34 A	Processing equipment	62
Pestno evidence	07 A	Operat	ional sanitation	35 A	Processing records	63
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection	64
Pest control monitoring	09 A		2. DISEASE CONTROL	1	Filling procedures	65
Temperature control	10 A	Anima	l identification	37 A	Container closure exam	66
Lighting	11 A	Antem	ortem inspec. procedures	38 A	Interim container handling	67
Operations work space	12 A	Antem	ortem dispositions	39 A	Post-processing handling	60 O
Inspector work space	13 A	Humar	ne Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postm	ortem inspec. procedures	41 A	Process. defect actions plant	70 O
Facilities approval	15 A	Postm	ortem dispositions	42 A	Processing control inspection	71 O
Equipment approval	16 A	Conde	emned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTR	IOF
(b) CONDITION OF FACILITIES EQUIPME	NT	Restric	cted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Return	ned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL	J	Export certificates	74 A
Product contact equipment	19 M	Residu	ue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Samp	ling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Resido	ue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Appro	oval of chemicals, etc.	49 A	Shipment security	7e A
Welfare facilities	23 A	Stora	ge and use of chemicals	50 A	Species verification	79
Outside premises	24 A		4. PROCESSED PRODUCT CONTRO	L	"Equal to" status	b
(c) PRODUCT PROTECTION & HANDLIN	NG	Pre-be	oning trim	51 A	Imports	8, 1 A
Personal dress and habits	25 A	Bonel	ess meat reinspection	52 A		•
Personal hygiene practices	26 A	Ingre	dients identification	53 A		*
Sanitary dressing procedures	27 U	Contr	rol of restricted ingredients	54 A		1
						

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND		 CITY Tacuarembo	
	January 23, 2002	Frigorifico Tacuarembo	Est 12	COUNTRY Uruguay	
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Hector La			ceptable/ review Unacceptable	

- 19--The horn saw was not adequarely cleaned and sanitized between uses.
- 27--The operator at the bung drop station was cutting across the rectum and continuing the cut into other tissues without cleaning and sanitizing the knife.
- HACCP--For pre-shipment review of HACCP the slaugher CCPs were not included in the documentation.

							
		CITY San Carlos					
	<i>y</i> , 1		COUNTRY Uruguay				
		1					
eview i	tem listed below)						
	Cross contamination prevention	A	Formulations	A			
	Equipment Sanitizing	29 A	Packaging materials	∫ 56 A			
01 A	Product handling and storage	30 A	Laboratory confirmation	57 A			
02 A	Product reconditioning	31 A	Label approvals	58 O			
03 A	Product transportation	32 A	Special label claims	59 O			
04 A	(d) ESTABLISHMENT SANITATION PROGRAM	Л	Inspector monitoring	60 A			
05 A	Effective maintenance program	33 A	Processing schedules	61 O			
06 O	Preoperational sanitation	34 A	Processing equipment	62 ()			
07 A	Operational sanitation	35 A	Processing records	63			
80 A	Waste disposal	36 A	Empty can inspection				
09 A	2. DISEASE CONTROL		Filling procedures	65 O			
10 A	Animal identification		Container closure exam	66			
11 A	Antemortem inspec. procedures		Interim container handling	67			
12 A	Antemortem dispositions	39 O	Post-processing handling				
13 A	Humane Slaughter	40 O	Incubation procedures				
14 A	Postmortem inspec. procedures	41 O	Process. defect actions plant				
15 A	Postmortem dispositions	42 O	Processing control inspection	71 O			
16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTR	OL .			
NT.	Restricted product control	44 A	Export product identification	72 A			
17 A	Returned and rework product	45 A	Inspector verification	73 A			
18 U	3. RESIDUE CONTROL		Export certificates	74 A			
19 M	Residue program compliance		Single standard	75 A			
20 A	Sampling procedures	•	Inspection supervision	76 A			
21 A	Residue reporting procedures	48 O	Control of security items	77 A			
22 O	Approval of chemicals, etc.	49 A	Shipment security	78 A			
23 A	Storage and use of chemicals	50 A	Species verification	79 A			
24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	90 A			
ıG	Pre-boning trim	51 A	Imports	81 O			
25 A	Boneless meat reinspection	52 A		:			
26 A	Ingredients identification	53 A					
27 O	Control of restricted ingredients	54 A					
	Janua 20 NAME Dr. H eview is ally Accordance of the control of the	NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo eview item listed below) alty Acceptable Cross contamination prevention Equipment Sanitizing O1 A Product handling and storage O2 A Product transportation O3 A O6 ESTABLISHMENT SANITATION PROGRAM O6 O Preoperational sanitation O7 A Operational sanitation O8 A O8 A O9	January 18, 2002 NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo eview item listed below) ally Acceptable Cross contamination prevention Equipment Sanitizing O1A Product handling and storage O2A Product transportation O3A Product transportation O3A Product transportation O3A Effective maintenance program O3A OPEOperational sanitation O3A Vaste disposal O3A Vaste disposal O3A Antemortem dispositions O3A Antemortem dispositions O3A Antemortem dispositions O3A OPEOperational sanitation O3A OPEOPERATION OP	San Carlos COUNTRY Country 18, Country 18, Country 18, Country 18, Country 18, Country 18, Country 19, Coun			

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	CITY San Carlos
	January 18, 2002	Erel Est 135	COUNTRY Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Hector La		ceptable/ review Unacceptable

- 18--Heavily beaded condensate was on overhead structures, not cleaned and sanitized daily, above an exposed product trafficway.
- 18--All product contact parts of a frozen product cutter were not cleaned and sanitized daily.
- 19--Exposed product tubs had residues of previous days uses.
- HACCP--The temperature of cooking (CCP) was taken in the oven not the product and the temperatures were not coorelated

REVIEW DATE ESTABLISHMENT NO. AND NAME		CITY Durazno				
		Frigorifico Durazno Est 14	COUNTRY Uruguay			
			Acceptable/	eptable		
		l below) U = Unacceptable	N =	Not Reviewed 0 = Does not ap	pply	
		contamination prevention	28 A	Formulations	55 ()	
(a) BASIC ESTABLISHMENT FACILITIES		ent Sanitizing	29 A	Packaging materials	56 A	
01 A	Produc	t handling and storage	30 A	Laboratory confirmation		
02 A	Produc	t reconditioning	31 A	Label approvals	58 O	
03 A	Produc	t transportation	32 A	Special label claims	59 O	
04 A	(d) E	STABLISHMENT SANITATION PROGRA	M	Inspector monitoring	60 A	
05 A	Effecti	ve maintenance program	33 A	Processing schedules	61 O	
06 A	Preope	rational sanitation	34 A	Processing equipment	62 ()	
07 A	Operat	ional sanitation	35 A	Processing records	63 O	
08 A	Waste	disposal	36 A	Empty can inspection		
09 A		2. DISEASE CONTROL	_1	Filling procedures		
10 A	Anima	lidentification	37 A	Container closure exam	66 0	
11 _A	Antem	ortem inspec. procedures	38 A	Interim container handling		
12 A	Antem	Antemortem dispositions		Post-processing handling	68	
13 A	Humai	ne Slaughter	40 A	Incubation procedures		
14 A	Postm	ortem inspec. procedures	41 A	Process. defect actions plant		
15 A	Postm	ortem dispositions	42 A	Processing control inspection		
16 A	Conde	emned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTRO		
NT	Restricted product control			Export product identification	72 A	
17 A	Return	ned and rework product	45 A	Inspector verification	73 A	
18 U		3. RESIDUE CONTROL		Export certificates		
19 A	Resid	ue program compliance	46 A	Single standard	75 A	
20 A	Samp	ling procedures	47 A	Inspection supervision	76 A	
21 A	Resid	ue reporting procedures	48 A	Control of security items	77 A	
22 A	Appro	oval of chemicals, etc.	49 A	Shipment security	78 A	
23 A	Stora	Storage and use of chemicals		Species verification	79 A	
24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A	
NG	Pre-b	oning trim	51 A	Imports	81 A	
25 A	Bone	ess meat reinspection	52 A		:	
26 A	Ingre	dients identification	53 A		-	
27 A	Cont	rol of restricted ingredients	54 A			
	Janu 2 NAME Dr. H review ally Acc 01 A 02 A 03 A 04 A 05 A 06 A 07 A 08 A 09 A 10 A 11 A 12 A 13 A 14 A 15 A 16 A NT 17 A 18 U 19 A 20 A 21 A 22 A 23 A 24 A NG	January 22, 2002 NAME OF FORE Dr. Hector La review item listed alty Acceptable Cross of Equipm of A Product of A Product of A Product of A Preope of A Operation of A Anima of An	January 22, 2002 NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo review item listed below) ally Acceptable Cross contamination prevention Equipment Sanitizing O1	January 22, 2002 NAME OF FOREIGN OFFICIAL Dr. Hector Lazaneo review item listed below) ally Acceptable Cross contamination prevention Equipment Sanitizing O1A Product handling and storage O2A Product transportation O3A Product transportation O3A Preoperational sanitation O3A Preoperational sanitation O3A Preoperational sanitation O3A Preoperational sanitation O3A Operational sanitation O3A A Usste disposal O3A A Antemortem inspec. procedures O3A Antemortem dispositions O3A Antemortem dispositions O3A Antemortem dispositions O3A Antemortem dispositions O3A Operational sanitation O3A Operational sanitat	Durazzo 2002 Prigorifico Durazno Est 14 Durazzo COUNTRY Un'uguay	

FOREIGN PLANT REVIEW FORM (reverse)	!	ESTABLISHMENT NO. AND NAME	CITY Durazno
	January 22, 2002	Frigorifico Durazno Est 14	COUNTRY Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Hector La		ceptable/ Uracceptable

18--Large amounts of grease and metal particles from the moving chain were found on carcasses in the slaugher department, the carcasses coolers and at the pre-trim station in the boning room.

HACCP--The monitoring operators at the CCP were not examining the neck area for defects.

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIEW DATE				·· (C- ·· (·)	Las Piedras	
FOREIGN PLANT REVIEW FORM		uary 17, Corporacion Frigorifica Del Uru 2002 est.175		rugua	ay (Corfrisa) COUNTRY Uruguay		
AME OF REVIEWER		NAME OF FOREIGN OFFICIAL Dr. Ronald Deutsch			EVALUATION	ceptable/	
Or. M. Douglas Parks ODES (Give an appropriate code for each	1				X Acceptable Re	review Unacce	ptable
A = Acceptable M = Margin			U = Unacceptable	N =	Not Reviewed	O = Does not ap	,
1. CONTAMINATION CONTROL		Cross	contamination prevention	28 A	Formulations		55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials		56 O
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory confi	rmation	57 O
Chlorination procedures	02 A	Produc	t reconditioning	31 O	Label approvals		58 O
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label clai	ms	59 O
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA		Inspector monito	oring	60 O
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing sche	dules	61 O
Establishments separation	06 A	Preope	rational sanitation	34 A	Processing equip	oment	62 O
Pestno evidence	07 A	Operat	ional sanitation	35 A	Processing recor	rds	O 63
Pest control program	08 A	Waste disposal			Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		65 O
Temperature control	10 A	Anima	l identification	37 O	Container closure exam		66 O
Lighting	11 M	Anten	ortem inspec. procedures	38 O 39 O			67 O
Operations work space	12 A	Anten	Antemortem dispositions		Post-processing handling		68 O
Inspector work space	13 A	Huma	ne Slaughter	40 O	Incubation procedures		9 69
Ventilation	14 A	Postm	ortem inspec, procedures	41 O	Process. defect actions plant		70 O
Facilities approval	15 A	Postm	ortem dispositions	42 O	Processing cont	rol inspection	71 O
Equipment approval	16 A	Condemned product control		43 A			OL
(b) CONDITION OF FACILITIES EQUIPM	(b) CONDITION OF FACILITIES EQUIPMENT		cted product control	44 O	Export product identification		72 A
Over-product ceilings	17 A	Retur	ned and rework product	45 A	Inspector verification		73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates		tes	74 A
Product contact equipment	19 A	1	ue program compliance	46 O	Single standard		75 A
Other product areas (inside)	20 A	Samp	ling procedures	47 O	1		76 A
Dry storage areas	21 A	Resid	ue reporting procedures	48 O	Control of security items		77 A
Antemortem facilities	22 O	Appro	oval of chemicals, etc.	49 O	Shipment security		78 A
Welfare facilities	23 A	Stora	ge and use of chemicals	50 A	Species verifica	ation	79 A
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" state	us	80 A
(c) PRODUCT PROTECTION & HANDL	ING	Pre-b	oning trim	51 O	Imports		81 O
Personal dress and habits	25 A	Bone	less meat reinspection	52 O	1		
Personal hygiene practices	26 A	Ingre	dients identification	53 O			
Sanitary dressing procedures 270 Control of restricted in		rol of restricted ingredients	54 O				

FOREIGN PLANT REVIEW FORM (reverse)	January 17, 2002	Corporacion Frigorifica Del U est. 175	CITY Las Piedras COUNTRY Uruguay	
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Ronald De			Acceptable/ Unacceptable

11--Lighting at the inspection station not adequate.

SSOP--No preventative action was recorded.

08--Monitoring of rodent stations inside the plant not done daily.

U.S. DEPARTMENT OF AGRICULTURE FCOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIEW D		ESTABLISHMENT NO. AND NAM	San Carlos			
FOREIGN PLANT REVIEW FORM		ary 21, 002	02			COUNTRY Uruguay	
NAME OF REVIEWER Dr. M. Douglas Parks		OF FORE	IGN OFFICIAL cutsch			ceptable/ Unacce	eptable
CODES (Give an appropriate code for each A = Acceptable M = Margin			l below) U = Unacceptable	N =	Not Reviewed	O = Does not ap	
1. CONTAMINATION CONTROL		Cross o	contamination prevention	28 U	Formulations		55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials		56 A
Water potability records	01 A	Product handling and storage			Laboratory confirmation		
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals		58 O
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label clai	ms	59 O
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA	M	Inspector monito	oring	60 O
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing schee	dules	61 O
Establishments separation	06 A	Preope	rational sanitation	34 A	Processing equip	oment	62 O
Pestno evidence	07 A	Operat	ional sanitation	35 A	Processing records		63 O
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedure	S	64 O 65 O
Temperature control	10 A	Animal identification			Container closur	e exam	66 O
Lighting	11 _A	Antemortem inspec, procedures		38 A	Interim container handling		67 O
Operations work space	12 A	Antem	Antemortem dispositions		Post-processing handling		68 O
Inspector work space	13 A	Humane Slaughter			Incubation proce	edures	69 O
Ventilation	14 A	Postm	ortem inspec, procedures	41 A	Process. defect actions plan		70 O
Facilities approval	15 A	Postm	ortem dispositions	42 A	Processing control inspectio		71 O
Equipment approval	16 A	Conde	mned product control	43 A	5. COMPLIANCE/ECON, FRAUD CONT		ــــــــــــــــــــــــــــــــــــــ
(b) CONDITION OF FACILITIES EQUIPME	NT	Restricted product control			Export product i	dentification	72 A
Over-product ceilings	17 A	Return	ned and rework product	45 A	Inspector verific	ation	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificat	es	74 A
Product contact equipment	19 U	Residu	ue program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Samp	ling procedures	47 A	Inspection supe	rvision	76 A
Dry storage areas	21 A	Resid	ue reporting procedures	48 A			77 A
Antemortem facilities	22 A	Appro	Approval of chemicals, etc.		Shipment security		78 A
Welfare facilities	23 A	Stora	Storage and use of chemicals		Species verifica	tion	79 A
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" state	us	80 A
(c) PRODUCT PROTECTION & HANDLE	NG	Pre-boning trim		51 A	Imports		81 A
Personal dress and habits	25 A	Bonel	ess meat reinspection	52 A			1
Personal hygiene practices	26 A	Ingre	dients identification	53 A			1
Sanitary dressing procedures	27 U	Contr	ol of restricted ingredients	54 A			

FOREIGN PLANT REVIEW FORM		STABLISHMENT NO. AND NAME		San Carlos
(reverse)	January 21, 2002	Frigorifico San Carlos Juvencor E	st 199	COUNTRY Uruguay
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Ronald De			ceptable/ review Unacceptable

- 19--The sanitizing of the carcass saw was inadequate.
- 19--The moving viscera table was not sanitized and cleaned between uses.
- 27--The operator at the bung drop station was cutting across the rectum and continuing the cut into other tissues without sanitizing the knife.
- 28--Black grease and metal particles from the rail were found on carcasses in the cooler, at the pre-boning trim station, and on meat on the boning table.
- HACCP--The operator at the CCP recording station was not recording fecal contamination without prompting.

FOREIGN PLANT REVIEW FORM	January 28, Frigorifico Montes Presil Est 701		COUNTRY Uruguay				
NAME OF REVIEWER Dt. M. Douglas Parks	•	OF FORE	I IGN OFFICIAL Sch	EVALUATION Acceptable Acceptable/ Re review Unacc	eptable		
CODES (Give an appropriate code for each A = Acceptable M = Margin			f below) U Unacceptable	N :	= Not Reviewed O Does not a	ρρίγ	
1. CONTAMINATION CONTROL		Cross c	contamination prevention	28 A	Formulations	55 A	
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials		
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory confirmation	57 A	
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals		
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label claims	59 A	
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROG	RAM	Inspector monitoring	60 A	
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing schedules	61 A	
Establishments separation	06 A	Preope	rational sanitation	34 A	Processing equipment	62 A	
Pestno evidence	07 A	Operat	ional sanitation	35 A	Processing records	63 A	
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection	64 A	
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		
Temperature control	10 A	Anima	I identification	37 A	Container closure exam	66 A	
Lighting	11 A	Antem	ortem inspec. procedures	38 A	Interim container handling	67 A	
Operations work space	12 A	Antemortem dispositions 39 Pos		Post-processing handling	68 A		
Inspector work space	13 A	Humar	Humane Slaughter		Incubation procedures	69 A	
Ventilation	14 A	Postm	ortem inspec. procedures	41 A	Process. defect actions plant	70 A	
Facilities approval	15 A	Postm	ortem dispositions	42 A	Processing control inspection	71 A	
Equipment approval	16 A	6 Condemned product control 43 s consumer		5. COMPLIANCE/ECON, FRAUD CONTR	IOL		
(b) CONDITION OF FACILITIES EQUIPME	NT	Restri	cted product control	44 A	Export product identification	72 A	
Over-product ceilings	17 A	Return	ned and rework product	45 A	Inspector verification	73 A	
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	74 A	
Product contact equipment	19 A	Resid	ue program compliance	46 A	Single standard	75 A	
Other product areas (inside)	20 A	Samp	ling procedures	47 A	Inspection supervision	76 A	
Dry storage areas	21 A	Resid	ue reporting procedures	48 A	Control of security items	77 A	
Antemortem facilities	22 A	Appro	oval of chemicals, etc.	49 A	Shipment security	78 A	
Welfare facilities	23 A	Stora	ge and use of chemicals	50 A	Species verification	79 A	
Outside premises	24 A		4. PROCESSED PRODUCT CONTRO)L	"Equal to" status	80 A	
(c) PRODUCT PROTECTION & HANDLE	NG	Pre-b	oning trim	51 A	Imports	81 A	
Personal dress and habits	25 A	Bonel	ess meat reinspection	52 A			
Personal hygiene practices	26 A		dients identification	53 A			
Sanitary dressing procedures	27 A	Conti	ol of restricted ingredients	54 A			

MEVIEW DATE | ESTABLISHIVICINT NO. AND MANIE

FOCO SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS

Montes

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	CITY Montes
	January 28, 2002	Frigorifico Montes Presil Est 701	COUNTRY Uruguay
NAME OF REVIEWER Dt. M. Douglas Parks	NAME OF FORE Dr. Ron Deuts		eptable/ review Unacceptable

This plant did not operate on the day of the review (not since April) therefore it was converted to a paper only audit.